Schaerer Coffee Art

User manual

V02 | 09.2006

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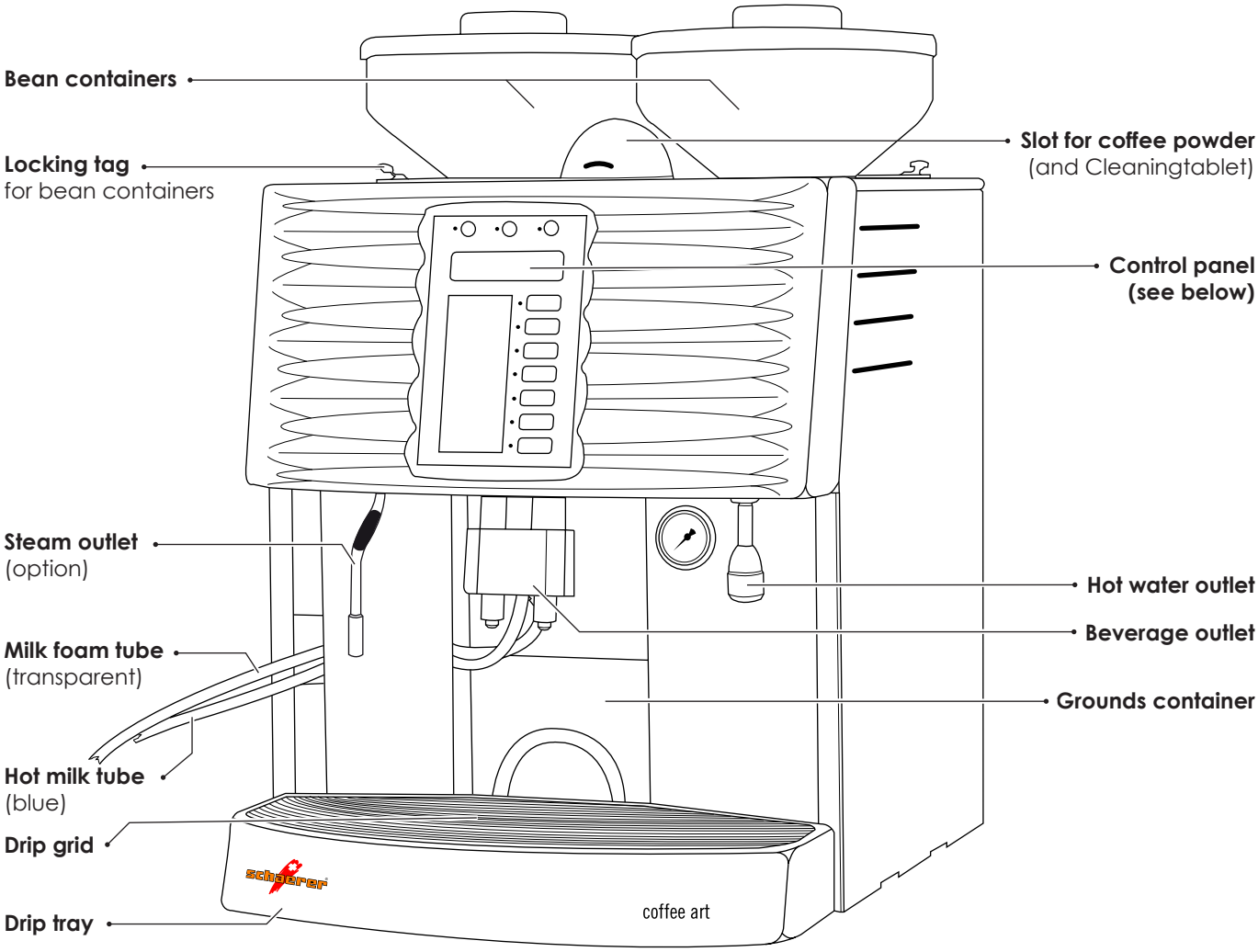

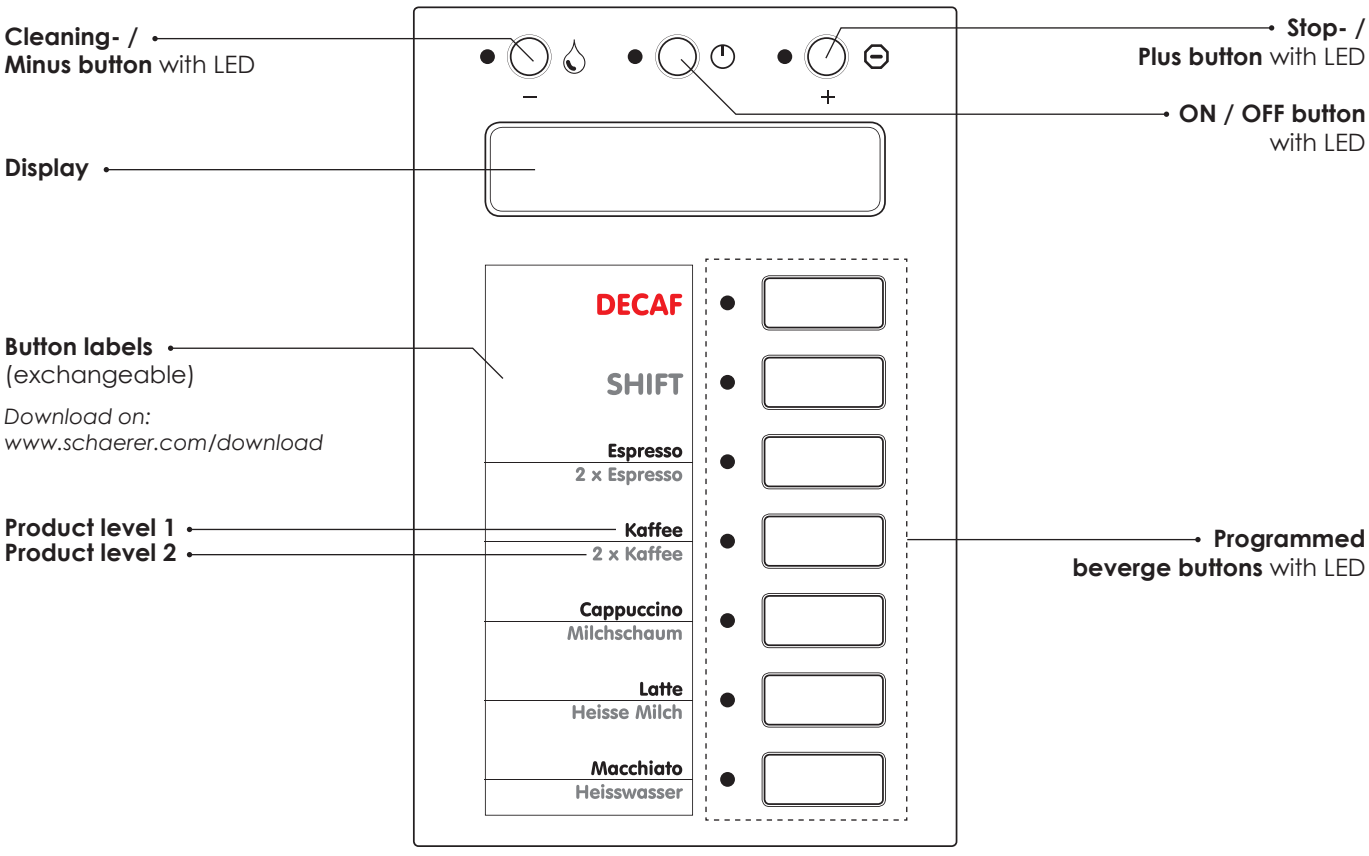

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Schaerer Coffee Art

User manual

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The **safety chapter** (page 46) must be read before operating the coffee maker for the first time!

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All of the information, technical data, pictures and illustrations in this manual are based on the most current data available at the time of printing. M. Schaerer AG reserves the right to make changes at any time without issuing a separate notification.

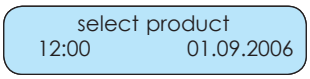
All pictures, illustrations and display messages in this manual serve only as examples. Due to a variety of possible options, your machine may differ from the devices shown in this manual.

Safety symbols

Observe the safety instructions on page 46!

Exercise extreme caution when these symbols appear!

	Caution! **Risk of damage to machine!**		**Caution!** **User at risk!**
	Caution! **Hot fluid!**		**Caution!** **Hot steam!**
	Caution! **Hot surface!**		**Caution!** **Risk of squeezing!**
	Caution! **Electrocution!**		**Remark** **Information, tips**
	Cross-reference		**Environmental aspects**
	Disposal! The machine must be disposed of according to regulations!		



Active display (ready for operation)

Inactive display (stand-by, programming submenu)

Introduction

Welcome

The **Schaerer Coffee Art** represents the next generation of fully automatic coffee makers. Our company's core competence as well as decades of experience were used in designing this machine.

This User manual informs you about the product, as well as how to use and clean the **Schaerer Coffee Art**. This user manual cannot take every conceivable application into account. For more detailed information not featured in this manual, please contact our customer service department.

Before commissioning the coffee maker, the "**Safety notes**" chapter must first be read carefully. If the device is not used according to the instructions in this manual, the manufacturer accepts no liability for potential damage.

The coffee maker's performance depends on proper use and maintenance. Carefully read the user manual before using the machine for the first time, and keep the manual in an easily accessible place.

We hope you enjoy using your new **Schaerer Coffee Art**!

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Product description

General

The machine must be serviced by a qualified service technician approved by **M. Schaerer AG** after **40 000** beverages have been dispensed.
The ambient temperature must not fall below 10 °C or exceed 40 °C.

The device may not be used in canteen kitchens without express written permission by a qualified customer service representative approved by **M. Schaerer AG**.

Noise emission levels can be up to 70db (A), especially while beverages are being heated.

Observe the safety instructions on page 46!

Machine overview

(Refer to the back of the cover page)

Control panel

(Refer to the back of the cover page)

Application

The following beverages can be dispensed using the **Schaerer Coffee Art**:

- Espresso / Ristretto
- Coffee
- Coffee with cream / Latte
- Cappuccino
- Macchiato / Latte Macchiato
- Milk foam
- Hot milk
- Hot water
- Steam (option)

Performance features

The machine performance per day is (depending on programmed settings):

- Espresso (60 ml): ± 180 cups
- Coffee (120 ml): ± 140 cups
- Cappuccino (180 ml): ± 120 cups
- Hot water: ± 20 liters

Power supply

Model	Power rating		
SCA	2.2 kW / 10 A	50/60 Hz	230 V AC / PNE

The device must be electrically connected according to all valid regulations (VDE 0100) as well as national stipulations.
The type of power cable must be at least H 07 RN-F. The voltage specified on the serial plate must match the supply voltage at the installation location.

The phase must be protected from short-circuits with 10A!

- All poles of the device must be able to be disconnected from the power supply.
- Never operate a device with a faulty power cord. Have a defective power cord or plug replaced immediately by a qualified service technician.
- **M. Schaerer AG advises against the use of extension cables!sion cables!** If an extension cable must be used, nevertheless (minimum cross-section: 1.5 mm2), please observe the cable manufacturer's data (instructions for use) and all local regulations.
- Power cords must be connected in such a way that no one can trip over them. Do not pull the cords over corners or sharp edges, pinch them between objects or allow them to hang loosely in a room. Do not place cables over hot objects, and protect them from oil and aggressive cleaning agents.
- Never lift or pull the device by its power cord. Never pull the plug out of the socket by its cord. Never touch the power cord or plug with wet hands! Never insert a wet plug into a power socket!

Water connection / draining

If the machine is connected to a newly installed water pipe, the pipe and the supply tube must be thoroughly rinsed so that no dirt particles can enter the machine.
The coffee maker must be connected to an installed drinking-water pipe with shutoff valve. The machine is installed by using the mounted pressure tube and the G 1/2" screw at the pressure relief component mounted to the tap (set to 3 bar).
If the machine is attached to a water drainage system, the supplied temperature-resistant drain hose must be connected to the drip pan and siphon. It must be firmly attached to the drain and slanted at a downward angle (so that the water can flow downward).

Optimal water hardness is **5-9°dWH** (typical in Germany) or **8-12°fWH** (typical in France). The chlorine content should not exceed **100 mg per liter**. Ideal pH value = 7.
All local regulations are also binding.

Water pressure:

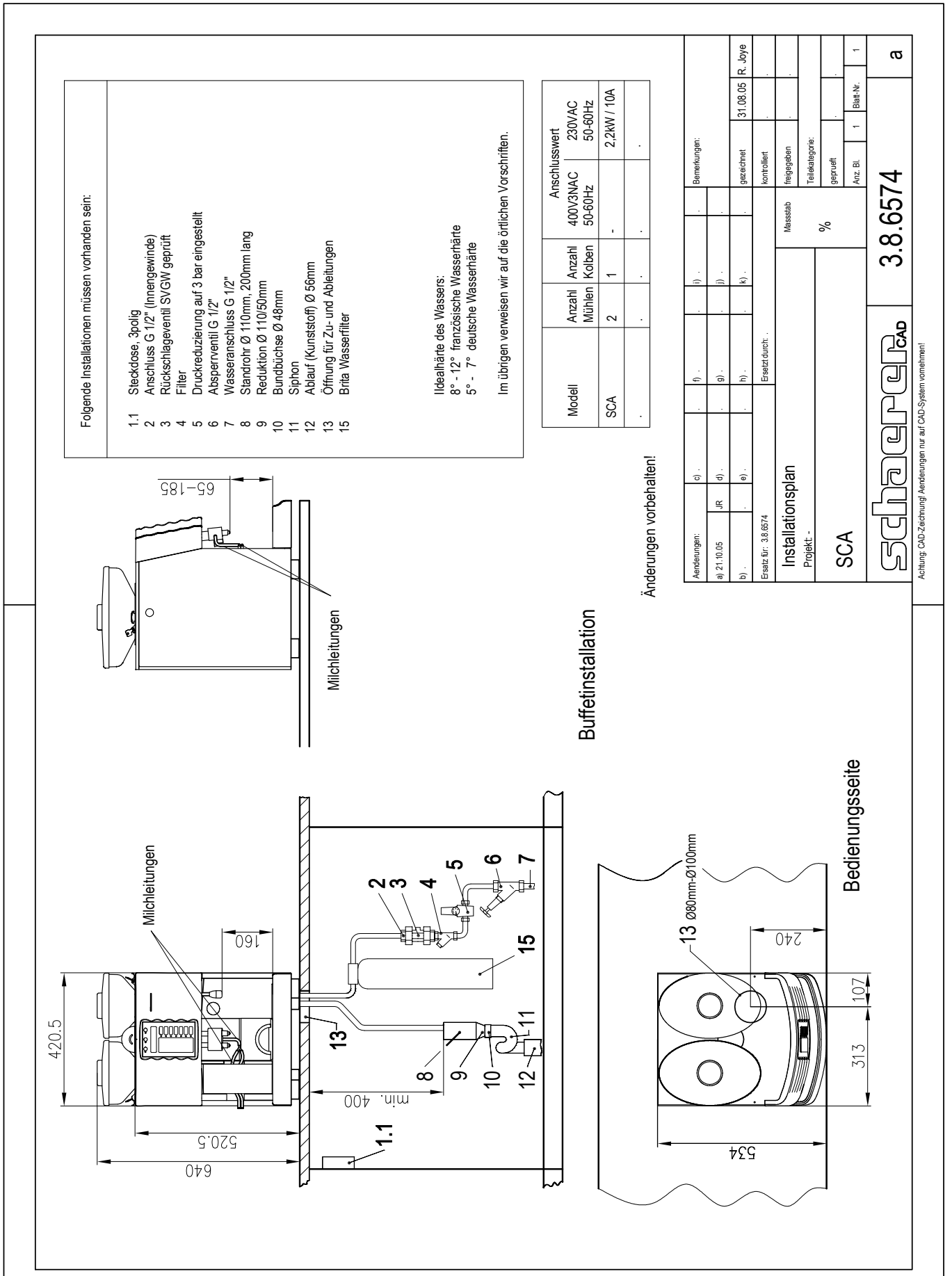
Minimum pressure:	1 bar
Maximum pressure:	3 bar

We recommend setting the pressure relief valve to 3 bar.

Water ingress temperature:

Minimum:	10 °C
Maximum:	30 °C

Installation plan for Schaerer Coffee Art



Commissioning

Initial use

The coffee maker must be installed and commissioned by a qualified service technician approved by the manufacturer.

If the coffee machine and/or auxiliary devices are transported at temperatures below 10°C, the coffee machine and/or auxiliary devices must remain for 3 hours at room temperature before it can be connected to a power supply and switched on. If this is not observed, there is a risk of short circuits or damage to the electrical components as a result of condensation.

Setup conditions

Location:

- **Before setting up the device, make sure that the coffee maker will not be standing on hot surfaces or close to ovens.**
- **The machine is not suitable for outdoor use. Never expose the coffee maker to external weather conditions such as rain, snow, frost, etc.**
- **The coffee machine is not suitable for installing on a surface which is cleaned by a hose.**
- **Only install the device in a location where it can be observed by trained personnel.**
- **The installation surface must be stable and flat, and must be able to bear the weight of the coffee maker without changing shape.**

- The installation location must meet the following climatic conditions:
  - Ambient temperature of 10° C to 40° C (50° F to 104° F)
  - Relative humidity of no more than 80 % rF
- The coffee machine is solely designed for indoor use.
- Protect the device from frost. If the coffee maker has been exposed to minus temperatures, contact a customer service representative authorized by the manufacturer before using the machine.

Installation der Kaffeemaschine

The coffee maker should be set up according to the following requirements:

- The required supply terminals must be within one meter of the installation location according to the structural installation plans.
- Observe the technical data (chapter "**Appendix**" page 43/44).
- Plan for and maintain space for maintenance work and operation:
  - At the top for filling coffee beans
  - Keep approx. 35 cm (1 foot) clear on the left-hand side
  - At least 15 cm (6 inches) between the back of the device and the wall (for air circulation)
- Observe and comply with all applicable local kitchen regulations.

Please refer to the installation plan (page 11) for the dimensions of the installed coffee machine.

Operation

This chapter describes the basic functions of the coffee maker. Following the instructions here is necessary for safe and problem-free daily operation.

Observe the safety instructions on page 46!

Inspection

Please check the following items before placing the coffee maker in operation:

- The fresh water supply is open.
- The bean container is filled (see below).
- The grounds container is empty.
- The coffee maker is connected to the power supply system.

On the display appears:

<< Stand by >>

Preparing the coffee maker for operation

Filling up coffee beans

The bean container may be filled with a maximum of 1000 g of coffee beans.

Never fill the bean container with anything other than roasted coffee beans!

1. Open the lid to the bean container.
2. Fill with coffee beans (max. 1000 grams per bean container).
3. Reclose lid to bean container.

Switching on the coffee maker

On the display appears:

select product
heating

1. Switch on coffee maker by pressing the button ⏻ .
   (or insert manager card if machine has been correspondingly programmed).
2. If the coffee machine has been switched off for a longer period of time, the message left will appear.

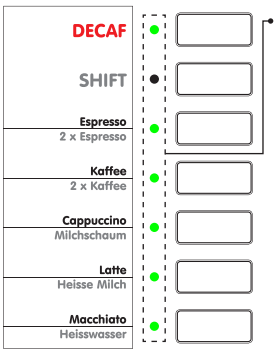
If programmed accordingly, the machine will carry out a switch-on rinse.
During the rinse, the LED next to the button ⊖ lights up.

select product
12:00 01.09.2006

3. Once the machine is ready to operate, the message left will appear.

If the cleaning program was carried out before the device was switched off, a flush coffee is automatically dispensed (if programmed) as soon as the device is switched on again.

Ready for operation LED's



The LED's next to the product buttons are indicating which products are available on the coffee machine.

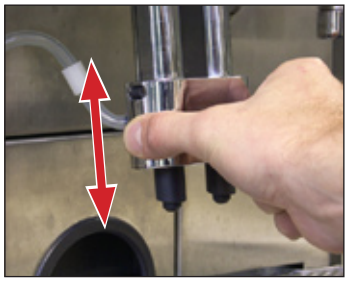
Example:
The steam boiler has not reached the programmed temperature jet.
Only the beverages without steam will be illuminated (no milk beverages, no steam).

Adjusting outlet height

Adjust the outlets to the correct height before dispensing any beverages!
If a beverage has already been dispensed, the outlet may be warm!

There is a risk of squeezing fingers when moving the outlet!

1. Grip the front of the outlet and move it to the desired position (see picture).



Adjustable tray height:
65 - 185 mm

Beverage output

All beverages dispensed from the machine are hot!
Do not reach under the outlet while a beverage is being dispensed!

Preparing coffee beverages

1. Place a cup under the outlet.
2. Move the outlet to the correct position.
3. Press desired beverage button (LED next to the pressed button blinks green).
4. After the beverage has been dispensed (LED next to the pressed button stopps to blink), remove the cup.

The machine has two possible product layers for each button (if programmed).
To enter the second product level press the **SHIFT** button before the product selection.

Preparing milk beverages

If programmed, milk beverages can also be dispensed using the beverage buttons.

Available beverages:

- Cappuccino
- Latte Macchiato
- Latte
- Hot milk and milk foam

Connecting milk supply

No more than 40 cm should be between the package of milk and the outlet.
The milk tubes must touch the bottom of the container!

Milk that has already been warmed or that has exceeded its expiry date will not produce milk foam!

Comply with all hygiene regulations according to HACCP (see "Hygiene", page 47)!

Preselecting beverage types

On the display appears:

select product preselection 1

Provided that the machine has been correspondingly configured, several different beverages can be selected one after another. The coffee maker dispenses the selected beverages in the order given.

To delete preselected beverages and cancel current beverage output:

Press the ⊖ button to delete the preselection.
To cancel the current output, press the ⊖ button again.

Coffee powder (DECAF) / cleaning tablet slot

The slot for coffee powder (DECAF) / cleaning tablets is located between the bean containers.

Preparing coffee powder beverages (DECAF)

Press the **DECAF** button to select the DECAF level (if programmed).
Press a beverage button to dispense the beverage.

DECAF beverages cannot be preselected.

1. Place a cup under the outlet.
2. Move the outlet to the correct position.
3. Press the **DECAF** button (LED blinks green).
4. Pour coffee powder into the hopper (see above).
5. Press desired beverage button (LED next to the pressed button blinks green).
6. After the beverage has been dispensed (LED next to the pressed button stopps to blink), remove the cup.

Preparing double products (2x)

Press the **2x** button to prepare two products at one time (if programmed).

1. Place a cup under the outlet.
2. Move the outlet to the correct position.
3. Press the **2x** button (LED blinks green).
4. Press desired beverage button. (LED next to the pressed button blinks green).
5. After the beverage has been dispensed (LED next to the pressed button stopps to blink), remove the cup.

Preparing hot water

1. Place a cup under the hot water outlet.
2. Move the outlet to the correct position.
3. Press hot water button (LED next to the pressed button blinks green).
4. After the beverage has been dispensed (LED next to the pressed button stopps to blink), remove the cup.

Preparing steam (option)

A beverage may start to squirt out once it has reached its boiling point. Make sure that the steam tube remains immersed in the liquid to be heated while the beverage is being dispensed.

1. Place a cup under the outlet.
2. Press the steam button (LED next to the pressed button blinks green).
3. After the beverage has been dispensed (LED next to the pressed button stopps to blink), remove the cup.
4. Clean the outside of the steam tube with a moist paper towel.
5. Point the steam tube towards the drip grille and briefly press the steam button in order to remove any remaining milk or beverage products from the steam tube.

Preparing beverages with MONEY card (option)

if an accounting system is released, products can only be dispensed with the MONEY card (to load an amount onto the MONEY card see "**Programming - PROGRAM card (option)**", page 27).

On the display appears:

1. Place a cup under the outlet.
2. Move the outlet to the correct position.
3. Insert MONEY card (the available amount appears on the display).
4. Press desired beverage button (LED next to the pressed button blinks green).
5. After the beverage has been dispensed (LED next to the pressed button stopps to blink), remove the cup.

Coffee grounds container

Coffee grounds land in the grounds container. The grounds container holds up to ± 50 coffee packets (depending on how it is programmed).

The beverage output is blocked as long as the grounds container has not been inserted.

To empty the grounds container:

1. Move the outlet to the highest position.
2. Take out the grounds container.
3. Empty the grounds container and reinsert it.
   Beverages can now be dispensed again.

Counter grounds collector (option)

The **Schaerer Coffee Art** can also be equipped with a counter grounds collector. Coffee grounds are collected in a container underneath the counter.

Operating tips for special machines

The following instructions apply to machines equipped with a fresh water and waste water tank.

Filling the fresh water tank

On the display appears:

selection locked
water tank empty

- Remove the fresh water tank.
- Rinse out the tank and fill it with fresh water.
- Reinsert the fresh water tank.

Emptying the waste water tank

On the display appears:

selection locked
waste water tank full

- Remove the waster water tank.
- Empty the waste water tank and rinse it out thoroughly with fresh water.
- Reinsert the waste water tank.

Fresh water and waste water tank (on mobile carts)

- Capacity is:
  - Fresh water tank = 16 liters
  - Waste water tank = 11 liters
- The fresh water tank must be filled daily with fresh, safe drinking water.
- If the machine is not used for an extended period of time, both tanks must be emptied and cleaned.
- The inside of the cart must always be kept dry.
- Both tanks may only be operated at the designated location (level monitoring).
- Should its location change, the cart may not be pushed but must be pulled – for safety reasons.
- The cart is not designed for transporting cargo. **M. Schaerer AG** accepts no responsibility for damage resulting from manipulation of the cart or from ignoring the user manual.

End of operation

Switching off the device

If the coffee machine is not used for an extended period of time (e.g. at night), the coffee maker can be switched to Stand-by mode. In this mode, the boilers are not kept at operating temperature, and no beverages can be dispensed.

- Carry out the daily cleaning procedure (see chapter "**Cleaning**", page 32).
- Switch the machine to "**Stand by**" (press the ⏻ button).

On the display appears:

<< Stand by >>

Extended down times (e.g. holidays)

- Carry out the daily cleaning procedure (see chapter "**Cleaning**", page 32).
- Switch the machine to "**Stand by**" (press the ⏻ button).
- Close the shut-off valve to the fresh water supply.
- Disconnect the coffee machine from the power supply.
- Vacuum the coffee beans from the bean containers using the vacuum cleaner.
- In areas where the temperature can fall below freezing, the boilers must be emptied. Please contact a qualified service technician approved by the manufacturer.

The next time the coffee maker is restarted, the fresh water supply must first be opened before the coffee maker can be switched on!

Dismantling

Contact a qualified customer service representative approved by the manufacturer.

Programming - CHEF card

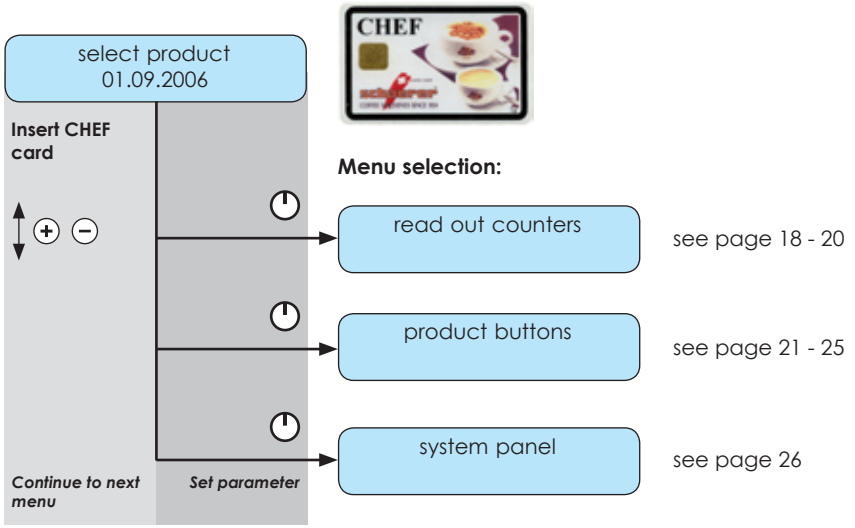
Navigation in programming-level

= ⊕ and = ⊖ Forward and backward in the menu, set parameters

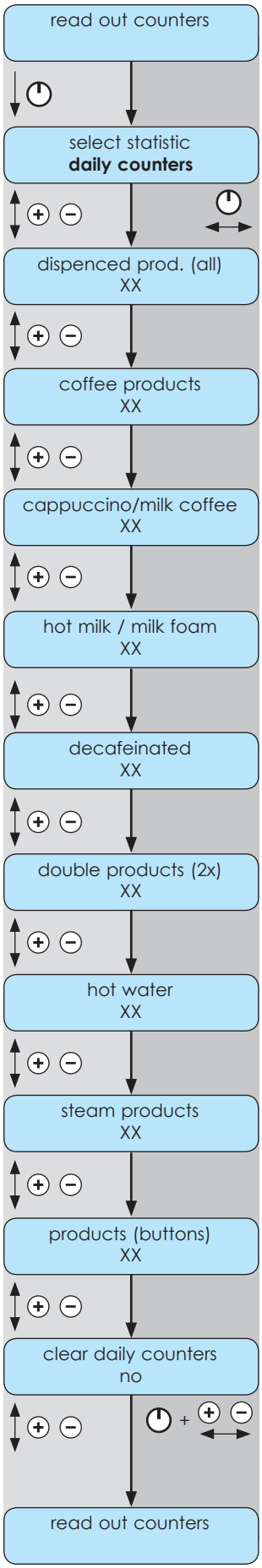
Access, confirm or continue through a menu

PB Product button

Overview programming: CHEF card



Read out counters: Daily counters



To access a menu, see "**Programming overview: CHEF card**", page 18.

Range: Daily counters / Service counters / Machine counters

All product purchases are displayed.

Coffee product purchases are displayed.

Cappuccino and coffee with milk product purchases are displayed.

Hot milk and foam product purchases are displayed.

Decaffeinated product purchases are displayed.

Double product purchases are displayed.

Hot water purchases are displayed.

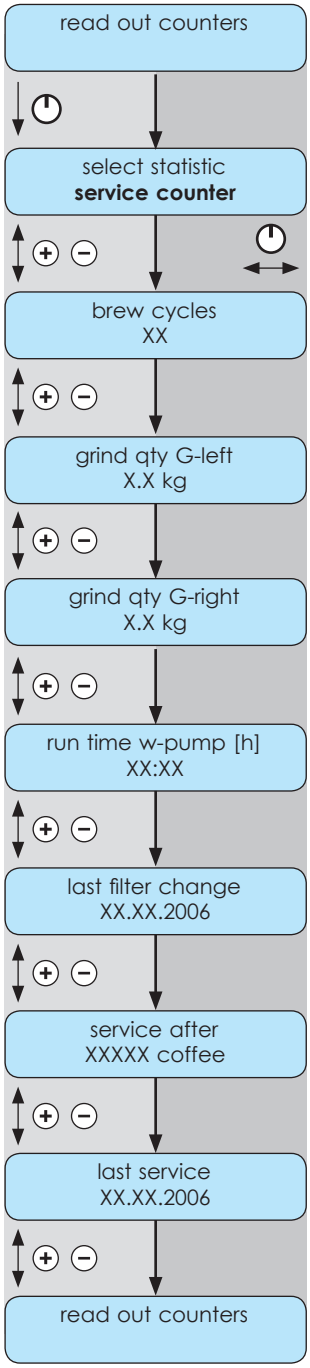
Steam purchases are displayed.

Pressing the desired product button shows all purchases using this button.

Daily counters can be deleted.
Proceed as follows:

- Use the ⏻ button to enter the selection.
- Select yes or no using ⊕ / ⊖.
- Confirm selection by pressing the ⏻ button.

Read out counters: Service counter



To access a menu, see "**Programming overview: CHEF card**", page 18.

Range: Daily counters / Service counters / Machine counters

Brew piston strokes are displayed.

The grind quantity of the left grinder is displayed.

The grind quantity of the right grinder is displayed.

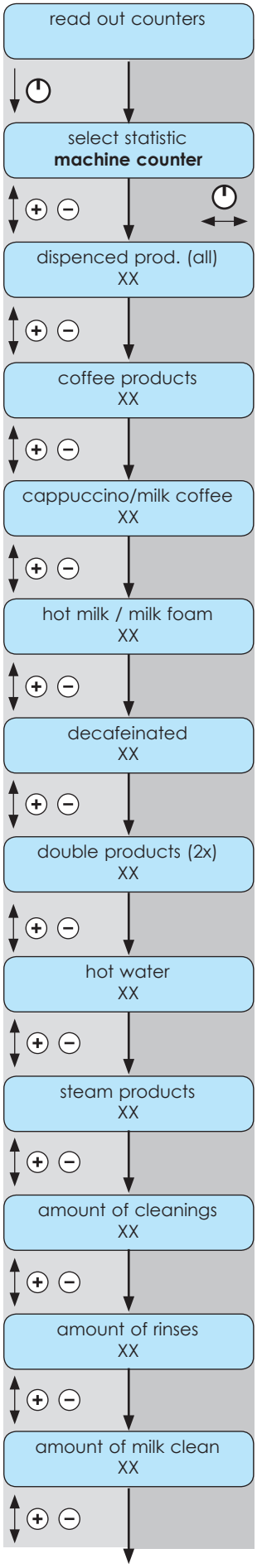
Operating time of the water pump is displayed (in hours).

The last filter change is displayed.

Amount of products which can be dispensed until the next service has to be carried out.

The last service is displayed.

Read out counters: Machine counter



To access a menu, see "**Programming overview: CHEF card**", page 18.

Range: Daily counters / Service counters / Machine counters

All product purchases are displayed.

Coffee product purchases are displayed.

Cappuccino and coffee with milk product purchases are displayed.

Hot milk and foam product purchases are displayed.

Decaffeinated product purchases are displayed.

Double product purchases are displayed.

Hot water purchases are displayed.

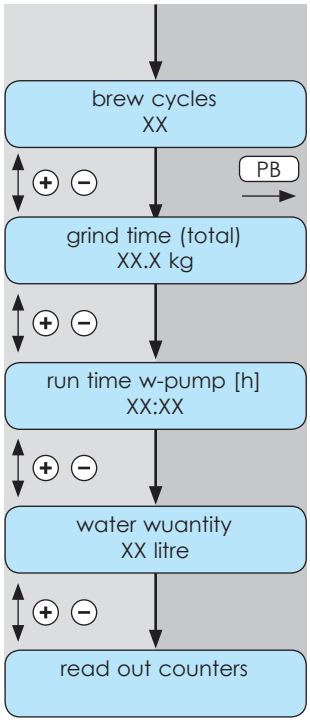
Steam purchases are displayed.

The number of cleaning cycles is displayed.

The number of rinse cycles is displayed.

The number of milk cleaning cycles is displayed.

see page 22



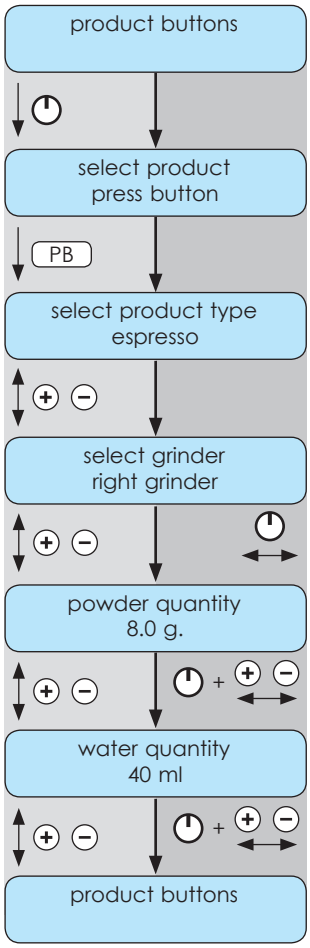
Pressing the desired product button shows all purchases.

The grind quantity (of both grinders) is displayed.

The operating time of the water pump is displayed (in hours).

The water volume is displayed.

Product buttons: All products



To access a menu, see "**Programming overview: CHEF card**", page 18.

Select the product for which the parameters are to be set.

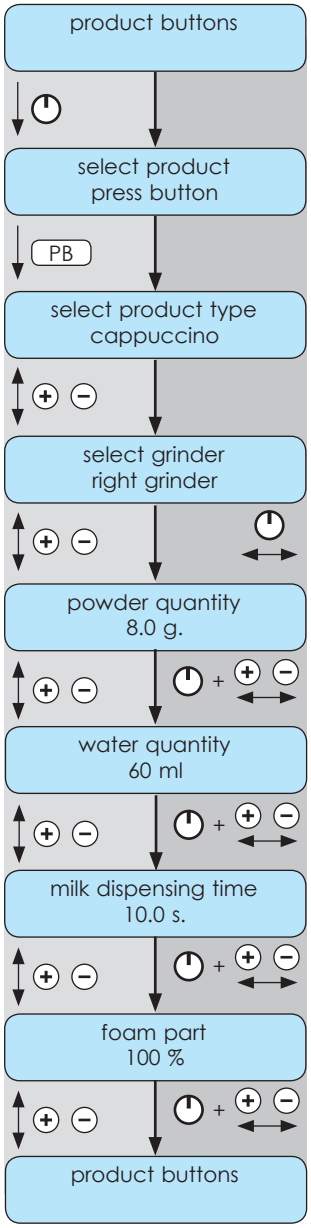
The product type can only be changed by a qualified service technician!

Range: Grinder right / left + right / Grinder left.

Range: 6.0 - 16.0 g
Quantity of coffee powder (max.: 14.0 gr; depending on the type of grind).

Range: 10 - 600 ml
Quantity of the coffee water.

Product buttons: Cappuccino



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Select the product for which the parameters are to be set.

The product type can only be changed by a qualified service technician!

Range: Grinder right / left + right / Grinder left.

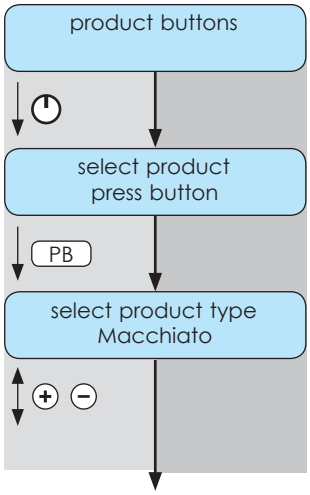
Range: 6.0 - 16.0 g
Quantity of coffee powder (max.: 14.0 gr; depending on the type of grind).

Range: 10 - 600 ml
Quantity of the coffee water.

Range: 0.0 - 40.0 seconds.
Duration of milk foam output.

Range: 0 - 100 %
Percentage of foam in milk.
0 % = little foam / 100 % = only foam.

Product buttons: Macchiato

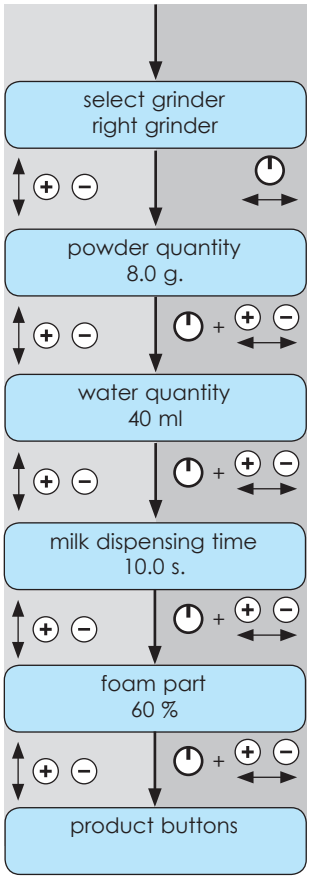


To access a menu, see "**Programming overview: CHEF card**", page 18.

Produkt wählen, bei dem die Parameter Eingestellt werden sollen.

The product type can only be changed by a qualified service technician!

see page 24



Range: Grinder right / left + right / Grinder left.

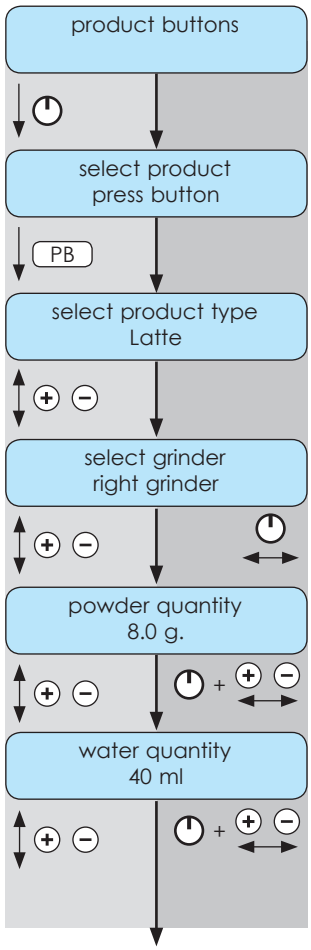
Range: 6.0 - 16.0 g
Quantity of coffee powder (max.: 14.0 gr; depending on the type of grind).

Range: 10 - 600 ml
Quantity of the coffee water.

Range: 0.0 - 40.0 seconds.
Duration of milk foam output.

Range: 0 - 100 %
Percentage of foam in milk.
0 % = little foam / 100 % = only foam.

Product buttons: Latte



To access a menu, see "**Programming overview: CHEF card**", page 18.

Select the product for which the parameters are to be set.

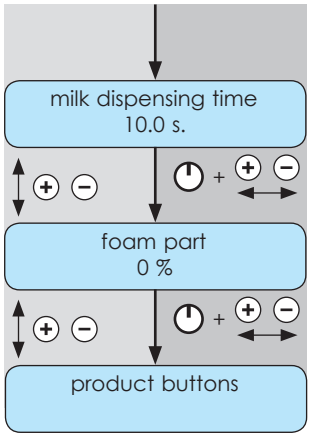
The product type can only be changed by a qualified service technician!

Range: Grinder right / left + right / Grinder left.

Range: 6.0 - 16.0 g
Quantity of coffee powder (max.: 14.0 gr; depending on the type of grind).

Range: 10 - 600 ml
Quantity of the coffee water.

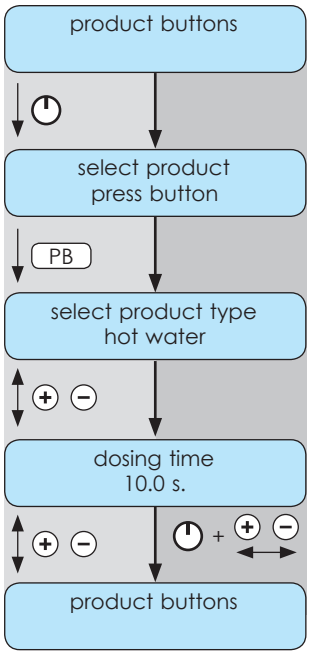
see page 25



Range: 0.0 - 40.0 seconds.
Duration of milk foam output.

Range: 0 - 100 %
Percentage of foam in milk.
0 % = little foam / 100 % = only foam.

Product buttons: Hot water



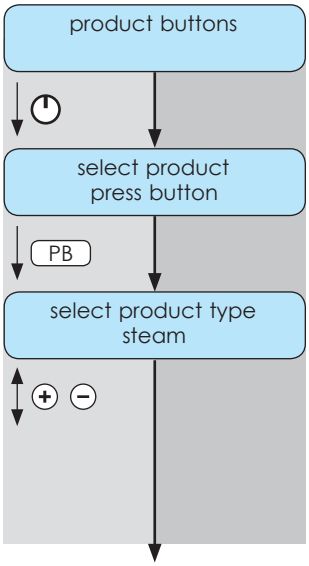
To access a menu, see "**Programming overview: CHEF card**", page 18.

Select the product for which the parameters are to be set.

The product type can only be changed by a qualified service technician!

Range: 0.0 - 40.0 seconds.
Duration of hot water output.

Product buttons: Steam

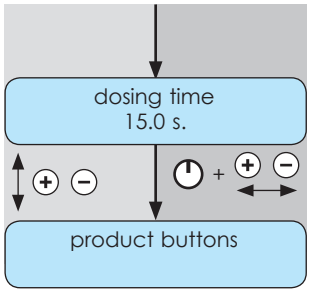


To access a menu, see "**Programming overview: CHEF card**", page 18.

Select the product for which the parameters are to be set.

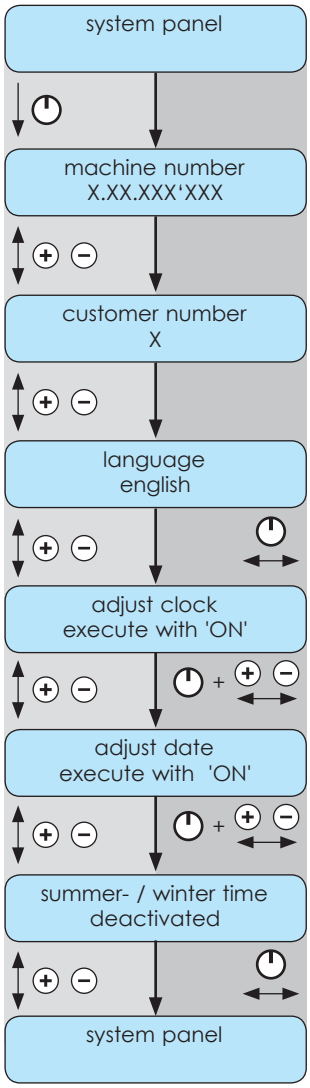
The product type can only be changed by a qualified service technician!

see page 26



Range: 0.0 - 40.0 seconds.
Duration of steam output.

System panel



To access a menu, see "**Programming overview: CHEF card**", page 18.

The machine number is displayed.
Caution: Cannot be changed!

The customer number is displayed.
Caution: Cannot be changed!

Range: German / French / English / Dutch.
Select display language.

Range: HH:MM
Set the time.

Range: DD.MM.YYYY
Set the date.

Range: Deactivated / Europe (EU) / North America.
Set automatic switchover to daylight savings time.

Programming - PROGRAM card (option)

This option is only available with an accounting system (ex.: coin tester)!
The accounting over the MONEY card has to be released and programmed by an qualified service technician!

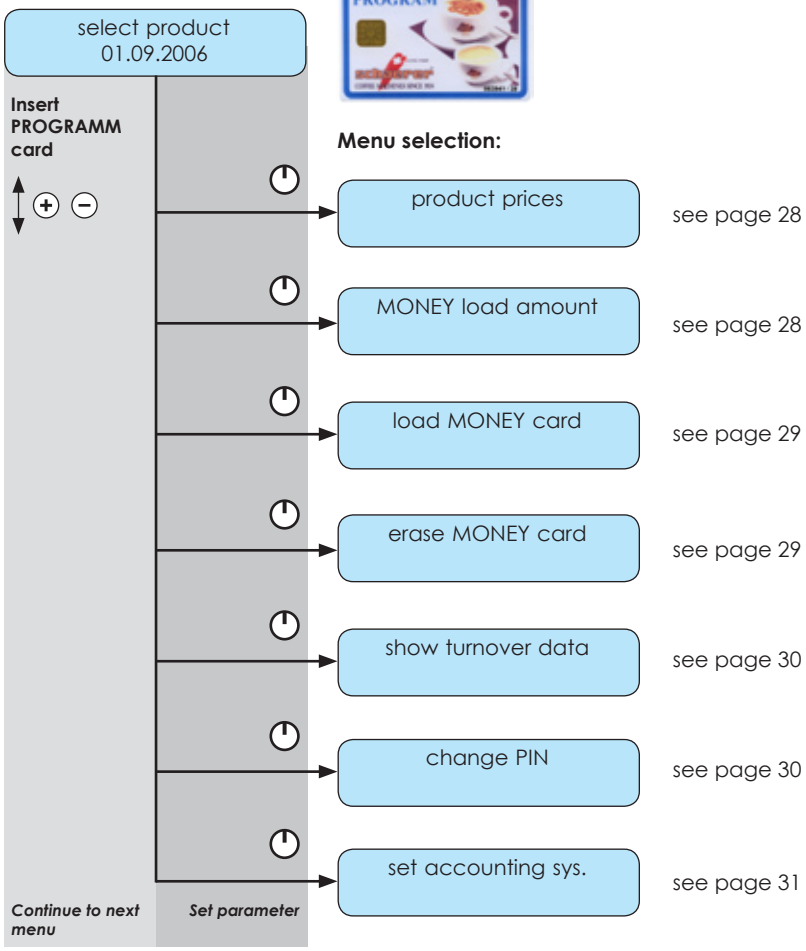
Navigation in programming-level

⊖ = ⊕ and 💧 = ⊖ Forward and backward in the menu, set parameters

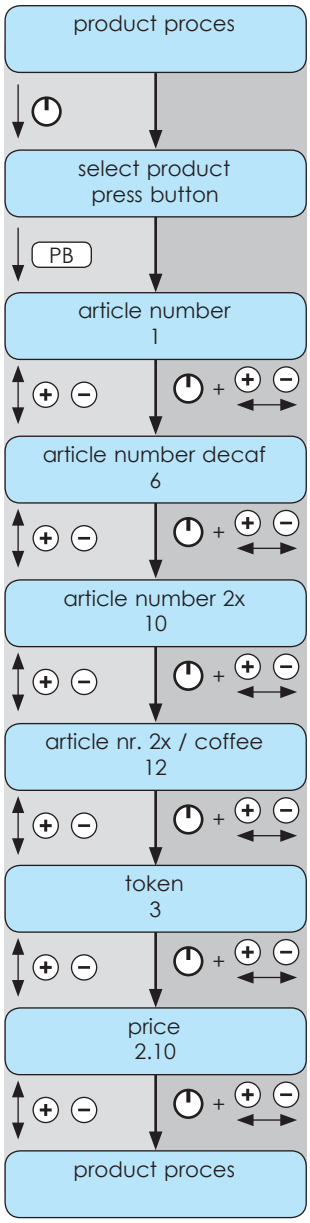
Access, confirm or continue through a menu

PB Product button

Overview programming: PROGRAM card



Product prices



To access a menu, see "**Programming overview: PROGRAM card**", page 27.

Select the product for which the parameters are to be set.

Set the article number for the selected product.

Set the article number for decaffeinated products for the selected product.

Set the article number for double products for the selected product.

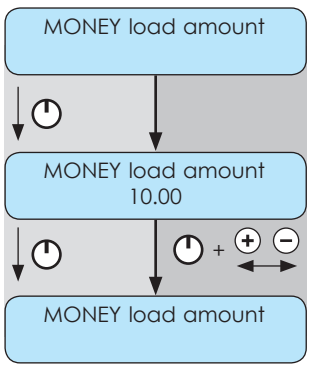
Set the article number for decaffeinated double products for the selected product.

Set the amount of tokens which are used to prepare the selected product.

Set the product price for the selected product.
Remark: This amount will be taken off the credit on the MONEY card if an accounting system is released (see "**set accounting system**", page 31).

Repeat that procedure for every programmed product!

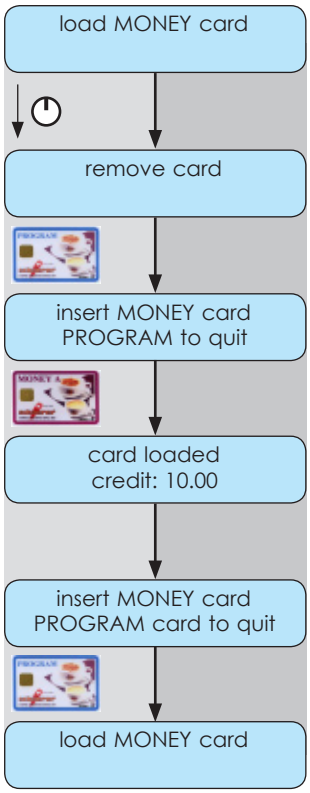
MONEY load amount



To access a menu, see "**Programming overview: PROGRAM card**", page 27.

Set amount which will be loaded onto the MONEY card

Load MONEY card



To access a menu, see "**Programming overview: PROGRAM card**", page 27.

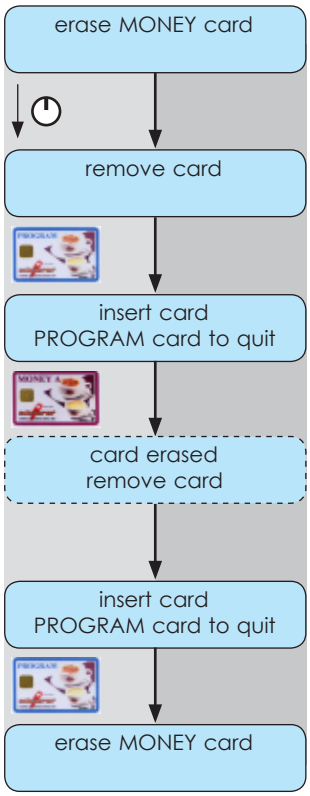
Remove PROGRAM card.

Insert MONEY A or MONEY B card.

The amount which is set under "**MONEY load amount**" on page 27 will be loaded onto the inserted MONEY card.
Remove MONEY card when the message "**card loaded**" appears on the display.

Repeat the procedure above for every desired MONEY card.
Insert PROGRAM card to quit.

Erase MONEY card



To access a menu, see "**Programming overview: PROGRAM card**", page 27.

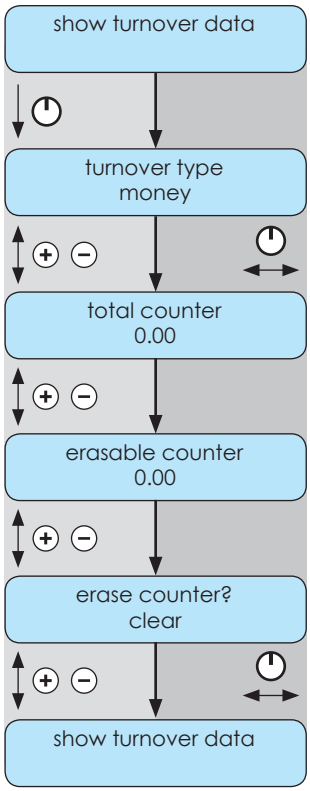
Remove PROGRAM card.

Insert MONEY A or MONEY B card. The amount on the MONEY card will be erased.

Remove MONEY card when the message "**card erased**" appears on the display.

Repeat the procedure above for every desired MONEY card.
Insert PROGRAM card to quit.

Show turnover data



To access a menu, see "**Programming overview: PROGRAM card**", page 27.

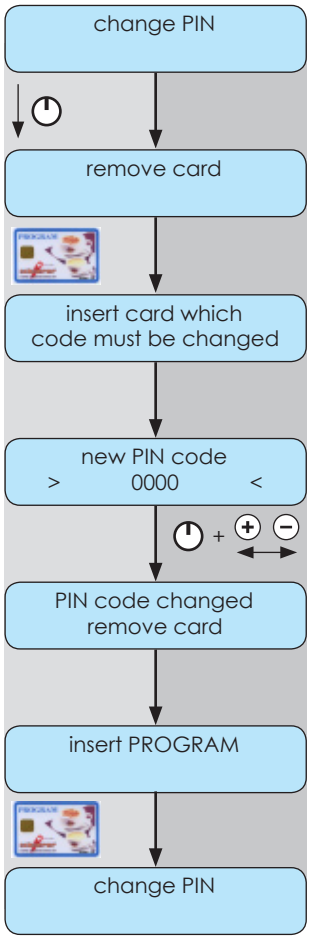
Range: money / token

The total counter, depending on the selection above, will be shown.

The erasable counter, depending on the selection above, will be shown.

Erase counter with the ⏻ button or continue with ⊕ / ⊖ .

Change PIN



To access a menu, see "**Programming overview: PROGRAM card**", page 27.

Remove PROGRAM card.

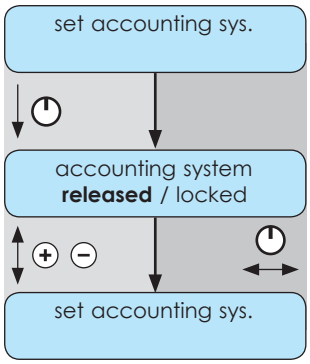
Insert card on which the PIN code should be changed.

Set new PIN code with ⏻ and ⊕ / ⊖ buttons.

Remove card.

Insert PROGRAM card.

Set accounting system



To access a menu, see "**Programming overview: PROGRAM card**", page 27.

Release or lock accounting system.
Attention: Must be released to prepare beverages with the MONEY card.

Cleaning

Observe the safety instructions on page 46!

Overview of cleaning intervals

Cleaning					
Daily	Weekly	As needed	As instructed	Optional	
x					Cleaning program
x					Foamer head cleaning
x					Cleaning of combi spout
x					Cleaning of grounds container
x					Cleaning of drip tray
x					Cleaning of (outer) sheeting
x					Cleaning of brew chamber
	x				Cleaning of water tank
	x	x			Cleaning of bean containers
			x	O	Filter change

Daily	= daily, at least once and as needed
Weekly	= weekly cleaning
As needed	= regularly, as necessary
As instructed	= As advised by service technician
Optional	= optional (depending on equipment version)

Cleaning options

Automatic rinse

The automatic rinse is self-triggering (programmed).

Hot rinse

1. Briefly press the button once.
   (Duration of rinse: ± 10 seconds).

Milk tube rinse

1. Briefly press the button twice.
   (Duration of rinse: ± 10 seconds)
2. Fill the cleaning container with ± 150 ml of fresh water.
3. Place the tubes into the container.
4. Press the button.
   (Duration of rinse: ± 10 seconds).

Daily cleaning

Refer to the safety instructions and to the chapter "**Cleaning**" inside the user manual!

Never reach into the machine or under the beverage outlets during the automatic cleaning!

The following cleaning possibilities are available:
(The milk system cleaning only starts if a milk product was dispensed since the last cleaning!)

1. Automatic rinsing = Self starting (programmed)
2. Hot rinsing = Press the button once (rinse duration: ± 10 seconds)
3. Milk tube rinsing = Press the button twice (rinse duration: ± 10 seconds)
4. Complete cleaning = Press the button for 4 seconds (see steps 1 - 12):

1

- Press the button (± 4 seconds).

cleaning program
remove container

Display

- Pull out the grounds container (within 5 sec.) and clean it.
- Clean the brew area with the brush.
- Re-place the grounds container.

2

Wait until the display shows:

cleaning program
insert tablet

Display

- Insert the cleaning tablet.
- Press the button.

cleaning program
selection locked

Cleaning program is running!
(duration: ± 5 min.)

3

Wait until the display shows:

cleaning program
cleaning agent

Display

- Fill the cleaning container with water and cleaning agent.

Dosage:	
Daypure (071'300):	50 ml
Water (15°C - 25°C):	500 ml

- Place the tubes in the container.

4

- Press the button.

cleaning program
01:20

Display

Cleaning program is running!
(duration: ± 1,5 min.)

5

Wait until the display shows:

cleaning program
rinsing water

Display

- Rinse the cleaning container and fill it with 500 ml of cold water.
- Place the tubes in the container.

6

- Press the button.

cleaning program
01:20

Display

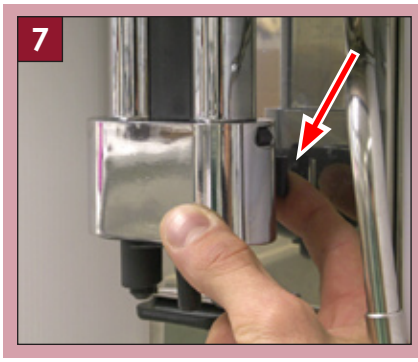
Rinsing is running! (duration: ± 1,5 min.)

Wait until the display shows:

select product
12:00 01.09.2006

Display

7

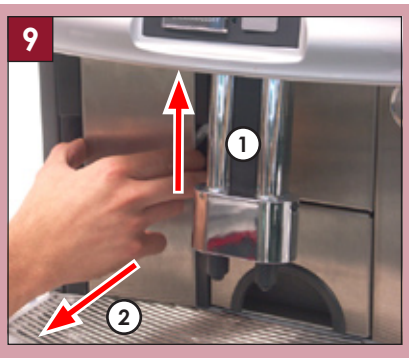


- Remove the cleaning container.
- Release the foamer head from the holder (press the button).
- Pull off the tube from the foamer head.

8

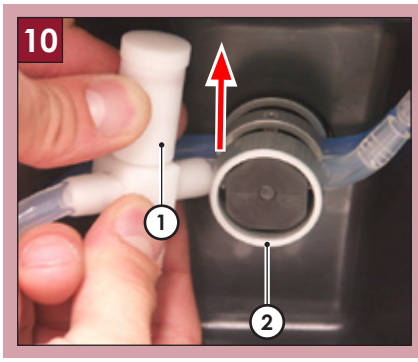
- Dismantle the foamer head and wash it under warm, running water.
- Remove residues with a brush.

9



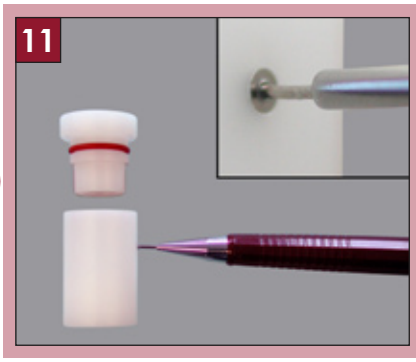
- Remove the metal cover (see picture).

10



- Remove the expander [**1**].
- Do not remove the tubes from the squeezer valve [**2**].

11



- Wash expander under warm, running water.
- Clean air intake on the expander with the supplied instrument (see picture).
- Re-insert the foamer head and the expander.

12

- Re-place the metal cover [**1**].
- Remove and wash drip grid under warm, running water.
- Clean trip tray with a damp paper tissue.
- Re-insert drip grid.
- Clean external surfaces with a damp paper tissue.

Do not use any abrasives!

Weekly cleaning (recommended)

13

- Carry out steps **1** to **12** with the weekly cleaning agent (Weekpure).

Dosage:	
Weekpure (061'019):	25 ml
Water (15 °C - 25 °C):	500 ml

Follow hygiene regulations according to HACCP!
Extract from HACCP:

- Never refill milk container. Always throw leftovers away.
- Always clean the milk container before filling it with fresh milk.
- Fill up with fresh milk, chilled to 3 °C - 5 °C, just before restarting the machine.
- Use pasteurized or ultra high temperature treated (UHT) milk! Do not use raw milk!
  The milk must be homogonised!
- For optimum hygiene use a milk cooler (optional) to maintain milk temperature.

Weekly cleaning

Clean the bean containers on a weekly basis (or as needed).

Do not clean the bean containers in a dishwasher!

1. Close the locking tab of the bean containers.
2. Remove any remaining coffee beans with the vacuum cleaner.
3. Remove the bean containers.
4. Rinse out the bean containers under lukewarm, running water (mixed with soap, if needed) and clean then with a dry paper towel. Remove any stubborn remains using a brush.

Do not use any abrasives!

5. Reattach the bean containers.

Troubleshooting

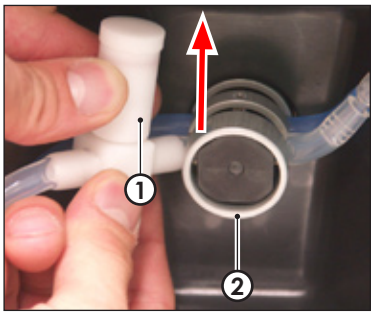
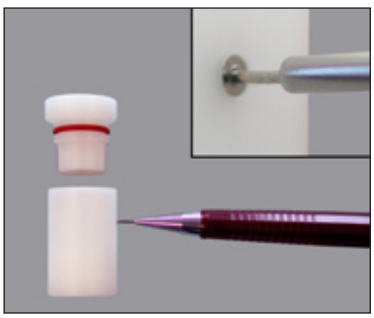
Error messages

Display message	Cause	What do to
select product 12:00 01.09.2006	Appears when the machine is ready to operate. *Beverages can be dispensed.*	
selection locked grounds cont missing	The grounds container has been pulled out. (Cleaning program). The end switch is defective.	After cleaning the brew chamber, reinsert the grounds container. **If the message remains on the display:** Contact a qualified service technician.
selection locked empty gr. container	The grounds container is full. Beverage output is blocked!	Empty the grounds container and reinsert it.
select product start cleaning	Appears when a programmed number of beverages has been dispensed without the machine being cleaned.	The machine must be cleaned (refer to the chapter "**Cleaning**", page 32).
selection locked grinder L no beans	Appears when the bean container on the left-hand side is empty or when a coffee bean has become stuck. *Left beverage output is blocked!*	Fill up the bean containers with coffee beans (max. 1000 g.) and push the ⊖ button. **If jammed:** Use the stem of the cleaning brush to "stir" the coffee beans around and unclog the grinder. Then press the ⊖ button.
selection locked grinder R no beans	Appears when the bean container on the right-hand side is empty or when a coffee bean has become stuck. *Right beverage output is blocked!*	Fill up the bean containers with coffee beans (max. 1000 g.) and push the ⊖ button. **If jammed:** Use the stem of the cleaning brush to "stir" the coffee beans around and unclog the grinder. Then press the ⊖ button.
selection locked grinder L overload	Appears when the grinder on the left-hand side is overloaded or if the grinder is jammed.	Check the grinder for foreign objects. Press the ⊖ button.
selection locked grinder R overload	Appears when the grinder on the right-hand side is overloaded or if the grinder is jammed.	Check the grinder for foreign objects. Press the ⊖ button.
selection locked grinder L blocked	An object (such as a stone) has become jammed in the grinder. *Left beverage output is blocked!*	Press the ⊖ button. If the message remains on the display, switch off the coffee machine and vacuum out coffee beans with the vacuum cleaner. Check if a foreign object has jammed the grinder.
selection locked grinder R blocked	An object (such as a stone) has become jammed in the grinder. *Right beverage output is blocked!*	Press the ⊖ button. If the message remains on the display, switch off the coffee machine and vacuum out coffee beans with the vacuum cleaner. Check if a foreign object has jammed the grinder.
selection locked grinder current	PCB or electronics are defective.	Contact a qualified service technician.
selection locked brew motor current	PCB or electronics are defective.	Contact a qualified service technician.
selection locked over curr. brewmotor	The brew unit has too much electricity (over 4A). Brew unit is jammed.	Contact a qualified service technician.

Display message	Cause	What to do
select product water flow error	**Possible causes:** - No water connection - Defective pump (pump pressure < 7.5 bar) - Brew unit blocked - Water system blocked - Grinder mixture too fine - PCB - flowmeter incorrectly connected - Electrical problem (PCB, ...)	Open the shut-off valve and press the beverage button again. Check the brew unit. Check the grinder mixture. **If the message remains on the display:** Contact a qualified service technician.
select product over temp. brewwater	Electrical problem between the sensor and the PCB. Temperature sensor defective.	Contact a qualified service technician.
select product over temp. tea	Electrical problem between the sensor and the PCB. Temperature sensor defective.	Contact a qualified service technician.
select product over temp. steam	Electrical problem between the sensor and the PCB. Temperature sensor defective.	Contact a qualified service technician.
selection locked heating coffee water	The temperature is 10 °C below the programmed temperature. *Beverage output is blocked!*	Wait until the target temperature has been reached. **If the message remains on the display:** Contact a qualified service technician.
selection locked heating hot water	The temperature is 10 °C below the programmed temperature. *Beverage output is blocked!*	Wait until the target temperature has been reached. **If the message remains on the display:** Contact a qualified service technician.
selection locked heating steam	The temperature is 10 °C below the programmed temperature. *Beverages cannot be dispensed when the temperature is below 110 °C.*	Wait until the target temperature has been reached. **If the message remains on the display:** Contact a qualified service technician.
select product timeout coffee heater	The programmed temperature of the coffee water boiler was not reached within 4 minutes after the machine was switched switched on. *Beverage output is blocked!*	Switch the machine off and then back on. **If the message remains on the display:** Contact a qualified service technician.
select product HW heater timeout	The programmed temperature of the hot water boiler was not reached within 4 minutes after the machine was switched switched on. *Hot water beverage output is blocked!*	Switch the machine off and then back on. **If the message remains on the display:** Contact a qualified service technician.
select product steam heater timeout	The programmed temperature of the steam boiler was not reached within 4 minutes after the machine was switched switched on. *Milk and steam beverage output is blocked!*	Switch the machine off and then back on. **If the message remains on the display:** Contact a qualified service technician.
selection locked coffee sensor def.	**Possible causes:** Electrical problem between the sensor and the PCB. Temperature sensor defective.	Contact a qualified service technician.
selection locked HW sensor def.	**Possible causes:** Electrical problem between the sensor and the PCB. Temperature sensor defective.	Contact a qualified service technician.
selection locked steam sensor def.	**Possible causes:** Electrical problem between the sensor and the PCB. Temperature sensor defective.	Contact a qualified service technician.
selection locked brew unit time out	The brew unit motor is not running. *Beverage output is blocked!*	Contact a qualified service technician.
selection locked timeout steam suppl .	The level in the steam boiler was not reached.	Contact a qualified service technician.

Display message	Cause	What to do
selection locked milk system locked	The steam temperature has fallen to 115 °C.	Wait until the temperature has been reached again. **If the message remains on the display:** Contact a qualified service technician.
selection locked exchange filter	The programmed water volume (liters / months) has passed through the filter. *Beverage output is blocked!*	The water filter must be replaced. Contact a qualified service technician.
selection locked service request	The programmed number of beverages (cups / month) has been reached. Service is required.	Contact a qualified service technician.
selection locked Initialising	The software and the processor are restarted. The brewer moves into the "Home" position. *Beverage output is blocked.*	Switch the machine off and then back on. **If the message remains on the display:** Contact a qualified service technician.
selection locked watertank empty	The water tank is empty.	Refill the water tank and insert it. **If the message remains on the display:** Contact a qualified service technician.
selection locked waste watertank full	The waste water tank is full.	Empty the waste water tank.
selection locked insert ground coffee	The **DECAF** button was pushed to dispense a DECAF beverage.	Open the manual slot (tablet slot) and pour in the DECAF powder (coffee powder).

No milk foam / insufficient milk foam

Picture	Cause	What to do
	The air hole on the expander is clogged.	1. Detach the expander [**1**]. 2. Do not take the tubes out of the holder [**2**].
	The milk tubes do not touch the bottom of the container.	Place the milk tubes into the container so that they touch the bottom of the container.
	-	3. Insert the instrument provided into the air hole.

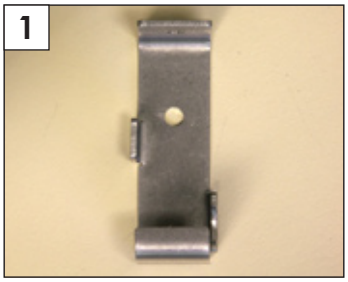
Options

Expander bracket (069‘402)

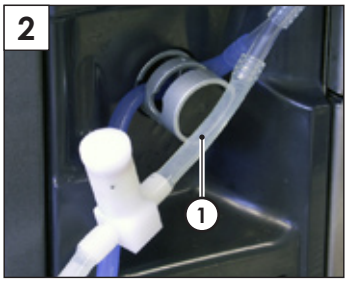
Assembling expander bracket

The expander bracket is already mounted by machines with fridge (My Fridge, sage 40).

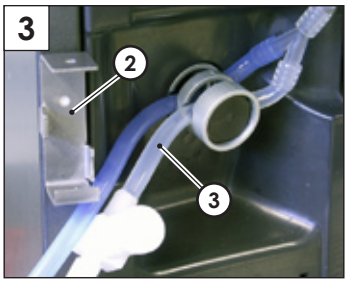
For machines without fridge proceed as follows:



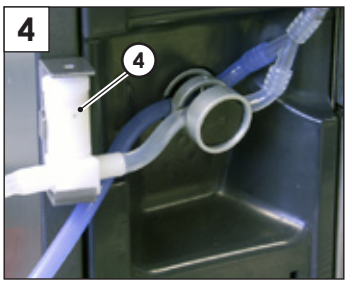
- Attach double-sided-tabe on the backside of the expander.



- Remove the metal cover.
- Remove hose [**1**] from the squeezer valve.
- Cut off ± 120 mm from the supplyed hose (061‘108) ± 120 mm.
- Exchange the old hose [**1**] with the new hose (061‘108).



- Mount expander bracket [**2**] on the left side (see picture).
- Re-place the hose [**3**] on the squeezer valve.



- Slide expander into the expander bracket [**4**].
  Attention: Air intake on the expander must point forwards!
- Re-place the metal cover.

My Fridge (refrigerator)

The **Schaerer Coffee Art** can be equipped with an optional fridge.
This option can refitted.

Please contact your local dealer or your customer service representative for further information.

Appendix

Declaration of conformity

These products conform to the requirements of EU guidelines.

73/23/EEC Using electrical equipment within certain voltage ranges.

89/336/EEC Electro-magnetic compatibility

Information about the declaration of conformity can be obtained from the manufacturer upon request:

M. Schaerer Ltd.
Gewerbestrasse 15
3302 Moosseedorf
Switzerland

Tel.: +41 31 858 51 11
Fax: +41 31 858 51 40

✉ info@schaerer.com | 🌍 www.schaerer.com

Cleaning products

"Kamareta" cleaning tablet (Art. No.: 065‘221)

Before using the cleaning tablet, please read the information on the tablet's packaging as well as the safety data sheet ("HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from the vendor.

Purpose:
For cleaning the coffee machines coffee system on a daily basis.

Shape and odor:
See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Use:

- Keep the cleaning tablet out of the reach of children and unauthorized persons.
- Do not swallow!
- Never mix the cleaning tablet with other chemicals (cleaning products)!
- Do not eat or drink while handling cleaning tablets.
- Wash your hands and face immediately before breaks and after handling cleaning tablets.
- Never mix the cleaning tablet with liquid or powdery cleaning products or with acids!

Emergency information:
Ask your vendor or a customer service authorized by the vendor for an emergency-information telephone number (Toxicological Information Center) in your country.
If your country does not have such an institution, call the following Swiss telephone number for information in emergency cases:

++41 01 251 51 51 (Toxicological Information Center)
www.toxi.ch (DE / UK / FR)

First aid:
See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Important for the physician to know:
If possible, show the information on the packaging or the safety data sheet ("HEALTH & SAFETY DATA SHEET") to the treating physician.

How to store cleaning tablets:

- Keep the cleaning tablet out of the reach of children and unauthorized persons.
- Protect cleaning products from heat, light and moisture.
- Store cleaning products separately from acids.
- Store them only in their original packaging.
- Do not store them together with food, beverages or tobacco.
- All local and legally applicable regulations on storing chemicals (cleaning products) must be observed.

"Daypure" cleaning product (Art. No.: 071'300)

Before using the cleaning agent, please read the information on the cleaning agents packaging as well as the safety data sheet ("HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from the vendor.

Purpose:
For cleaning the coffee machines milk system on a daily basis.

Shape and odor:
See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Use:

- Keep the cleaning agent out of the reach of children and unauthorized persons.
- Do not swallow!
- Never mix the cleaning agent with other chemicals (cleaning products)!
- Do not eat or drink while handling cleaning agents.
- Wash your hands and face immediately before breaks and after handling cleaning agents.
- Never mix the cleaning agent with liquid or powdery cleaning products or with acids!

Emergency information:
Ask your vendor or a customer service authorized by the vendor for an emergency-information telephone number (Toxicological Information Center) in your country.
If your country does not have such an institution, call the following Swiss telephone number for information in emergency cases:

++41 01 251 51 51 (Toxicological Information Center)
www.toxi.ch (DE / UK / FR)

First aid:
See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Important for the physician to know:
If possible, show the information on the packaging or the safety data sheet ("HEALTH & SAFETY DATA SHEET") to the treating physician.

How to store cleaning tablets:

- Keep the cleaning agent out of the reach of children and unauthorized persons.
- Protect cleaning products from heat, light and moisture.
- Store cleaning products separately from acids.
- Store them only in their original packaging.
- Do not store them together with food, beverages or tobacco.
- All local and legally applicable regulations on storing chemicals (cleaning products) must be observed.

Serial plate

Machine-specific data are listed on the serial plate. This serial plate is affixed to the inside of the machine and is visible when the grounds container is removed.

Technical data for coffee maker

Power rating *	2.2 kW
Daily output	Espresso (60 ml): ± 180 cups Coffee (120 ml): ± 140 cups Cappuccino (180 ml): ± 120 cups Hot water: ± 20 liters
bean containers	± 1000 g. each
Mains connection *	1/N/PE 50 Hz/230 V
Outside dimensions: **Width** **Height** **Depth**	 420.5 mm 640 mm (with bean containers) 534 mm
Empty weight	± 30-40 kg
Continuous noise level (Lpa) **	< 70 dB (A)

We reserve the right to make technical changes!

* *Special equipment, see Serial plate; specified values refer to standard equipment.*

** *The A-weighted noise level Lpa (slow) and Lpa (impulse) at the operators' workplace is below 70 dB(A) in every operating mode.*

Conditions for use and installation

Preparatory structural work must be commissioned by the machine supplier. It must be carried out by licensed installers observing all general as well as locally applicable regulations.
M. Schaerer AG customer service may only make the connections that have already been prepared. It is neither authorized to carry out structural installation, nor is it responsible for its implementation!

Mains voltage tolerance	230 V ± 10 %, mains break < 50 ms no functional interruption
Water supply	3/8 inch hose connection with main tap and dirt filter, water temperature max. 35 °C. min. 2 bar flow pressure at 2 l/min., max. 6 bar
Water quality	For drinking water with over 5° dKH (carbonate hardness), a lime-scale filter should be connected.
Water drainage line (optional)	Hose at least DN 19, minimum slope 2 cm/m
Ambient temperature	+ 5 °C up to max. + 35 °C (In the event of frost, drain the water system)
Maximum humidity	80 % relative humidity without dewing, no splashed water; never use the device outdoors! IP X0
Setup distances	For functional, service and safety reasons, a minimum distance of 50 mm is required between the machine and the back or sides of the building - or from parts not manufactured by Schaerer - during installation. Observe a clearance height of 1100 mm starting from the upper edge of the installation surface. The height of the installation surface, starting from the upper edge of the floor, must be at least 700 mm and no more than 900 mm. If the machine's connections are to run downward through the counter, observe the space requirements of the lines which can restrict usable space in the structure underneath.

* *The structural components of the electrical system must be designed according to IEC 364. To increase safety, the coffee maker should be connected to an RCD switch with 30 mA nominal error current EN 61008. A type E socket should be provided nearby. If this coffee maker's power cord should become damaged, it must be replaced by M. Schaerer AG customer service or a similarly qualified person.*
If the coffee maker is structurally fixed in place with permanent connections, an all-pole isolating device (main switch) in accordance with EN 60947 with a contact gap of at least 3 mm must be connected.
The isolating device is also recommended for flexible connections.
The power cord must not rest against hot components.
The main switch and socket are part of the structural installation.
In connection with a transport vehicle, the machine may not be installed with a fixed structural connection.

Scope of delivery

Item:	Description:	Art.-No.:
1	User manual (EN)	021‘601
1	Quick reference card (EN)	021‘611
1	CHEF chip card	063‘930
1	SAVE DATA chip card	063‘933
1	Spoon	067‘111
1	Brush	067‘409
1	Packung cleaning tablets	065‘221
1	Milk cleaning agent "Daypure"	071‘300
1	Measuring cup	061‘205
1	Cleaning container	061‘298
1	Flat seal	064‘249
1	Reduction nipple (G1/2")	068‘179
1	Drain hose	067‘862
1	Power cord CH / Euro-Norm	063‘260 / 063‘261
1	Rotary handle	061‘977
1	Air valve pin cleaner	061‘454
1 set	Milk nozzles (8 pieces)	071‘246
1	Expander bracket	069‘402
1	Hose 60 cm (transparent)	061‘108

Special accessories

Description:	Art.-No.:
Additional chip cards:	
PROGRAMM	063‘941
MONEY A / MONEY B	063‘922 / 063‘923

Accounting systems:
Bar systems
(CSI = Coffee Standard Interface, KMIP)

Payment systems
(CCI = Coffee Credit Interface,e.g. coin and token tester, MDB-S like CCI)

Water softener

Water tank
(for operation without fresh water connection)

Waste water tank
(for operation without waste water connection)

Environmental aspects

Maintenance parts:
Parts which are exchanged during a service are reprocessed and recycled whenever possible.

Cleaning products: environmental protection!
If recycling is not possible, cleaning products and their containers must be disposed of according to the information on the safety data sheet ("HEALTH & SAFETY DATA SHEET"), all well as all local regulations and laws.

Energy consumption:
The device's energy consumption represents the state of technology at the time of the device's development.

Waste disposal: environmental protection!
The devices must be disposed of properly, according to all local regulations and laws.

Safety notes

User at risk

Maximum safety is one of **M. Schaerer AG**'s most important product features. The effectiveness of the safety devices is only ensured as long as the following is observed:

- Read the user manual carefully before using the device!
- Do not touch any hot machine parts!
- Do not use the coffee maker if it is not functioning optimally or is damaged!
- Keep children away from the coffee machine!
- Under no circumstances may the installed safety devices be modified!

Please comply with the following instructions when handling the coffee maker in order to prevent injuries or health hazards:

Risk of scalding!
There is a risk of scalding in the area where coffee, hot water and steam are dispensed.
Never reach under the outlet while a beverage is being dispensed!

Risk of burns!
The brew unit may only be cleaned when the coffee maker is cold.
The brew unit can become hot.

Risk of squeezing!
There is risk of squeezing fingers or hands when handling moving components!
While the coffee maker is switched on, never reach into the bean containers or into the opening of the brew unit!

Health hazard!
The bean containers and the manual slot may only be filled with the materials intended for use!

Health hazard!
When handling cleaning agents and decalcifying products, follow the safety measures on the packaging. Cleaning agents and decalcifiers are irritants. Do not insert the cleaning agent or solution with decalcifier until a request appears on the display asking you to do so.

Risk of irritation and burns!
Never reach under the outlets during a cleaning cycle or during beverage output!
Cleaning fluid and hot beverages come out of the combination outlet during cleaning cycles and beverage output.

Caution, electrocution!
Only skilled electricians may carry out work on electrical systems!
The device must be connected to a secured circuit!
All relevant guidelines on low voltage and/or country-specific or local safety regulations and laws must be observed.
We recommend using an earth leakage circuit breaker in the connection.
The connection must be grounded according to regulations and safeguarded against electrocution.
The voltage must correspond to the data on the device's serial plate.
Never insert the power plug into the socket while it is wet or touch it with wet hands!
Never touch energized parts!
Before carrying out service work, always switch off the main switch and/or disconnect the device from the power supply system.
The power cord may only be replaced by a qualified service technician.

When choosing cleaning products, please pay attention to its environmental friendliness, health risks, disposal requirements and any local options for proper disposal.

Risk of damage to the machine

Please comply with the following instructions in order to prevent technical problems or damage to the coffee machine:

- For water with a carbonate hardness of more than 5°dKH, a lime-scale filter should be connected; otherwise the coffee maker could be damaged through lime-scale deposits.
- For insurance reasons, always make sure that the main tap for the water supply (coffee maker with fixed water connection) is closed after operating hours have ended and that the main electrical switch has been switched off or the power cord has been pulled out.
- The device may not be operated if the water supply is blocked, since the boilers otherwise cannot be refilled and the pump runs "dry".
- To prevent water damage in the event of a ruptured hose, it is recommended to (structurally) direct the water supply through a water stop valve.
- After extended down times (e.g. holidays), the coffee maker must be cleaned before it is placed in operation again.
- Protect the coffee maker from weather conditions (frost, moisture, etc.).
- Malfunctions may only be rectified by a qualified service technician!
- Only use **M. Schaerer Ltd. original spare parts**!
- In devices with a refrigerator, the power supply must never be completely interrupted, or the cooling function will not work.
- In the event of noticeable damage or leaks, notify a qualified service representative approved by the manufacturer and have faulty parts replaced and/or repaired!
- Never spray the device with water or any other fluid (e.g. steam cleaner)!
- Never immerse the device in water or in any other fluid!
- When using caramelized coffee (aromatized coffee), the brew unit must be cleaned at least twice a day!
- If the coffee machine and/or auxiliary devices are transported at temperatures below 10°C, the coffee machine and/or auxiliary devices must remain for 3 hours at room temperature before it can be connected to a power supply and switched on. If this is not observed, there is a risk of short circuits or damage to the electrical components as a result of condensation.

Hygiene

Before using the coffee maker for the first time, carry out the cleaning program (refer to User manual, chapter "**Cleaning**", page 32).

Observe the general applicable hygiene regulations according to **HACCP**!
(HACCP= Hazard Analysis and Critical Control Point)

Coffee, milk and other contents:

- Do not use any raw milk! Only use pasteurized milk or UHT milk!
  In all cases, the milk must be homogenized!
- Only use pre-refrigerated milk with a maximum temperature of 5 °C. If the milk is warmer than 5 °C, an optimal product cannot be dispensed.
- For hygienic reasons, it is recommended to use milk directly out of its original package.
- When using a milk container: Never top up milk; always clean the container thoroughly before refilling it.
- Do not fill up more coffee or milk than is needed in a day.
- It is recommended to pour out remaining milk at the end of the day (if the milk was in contact with the milk tube).
- **Before** opening milk packages, check them for damage.
- Store coffee and products in a dry, cool and dark place.
- Use the oldest products first ("first-in-first-out" rule of thumb).
- Use the products before their expiry date.
- Always seal opened packages tightly so that their contents will remain fresh and are protected from dirt.
- Store coffee and products separately from cleaning products.
- Reclose the bean container lids immediately after adding beans!

Cleaning:

- Thoroughly wash and disinfect hands before cleaning the machine!
- Clean the machine daily once beverage output has been completed.
- For daily and weekly cleaning, follow the steps in the user manual (chapter "**Cleaning**", page 32) and on the cleaning card.
- Never mix cleaning products!
- Never use abrasive substances or cleaning tools made of metal!
- Do not touch parts that come into contact with beverages (during output) after they have been cleaned.
- Follow the dosage and safety instructions on the cleaning product! Information about cleaning products can be found in the User manual, chapter "**Appendix**" on page 41/42.

Intended use

The intended use of the device and corresponding options is subject to the purpose agreed upon in the contract and, if applicable, to any existing supplementary agreements, the "**General terms and conditions**" of **M. Schaerer Ltd.** and this user manual.
In legal terms, any other use is not an intended use.
The manufacturer accepts no liability for damage resulting from unintended use.

Liability

No responsibility will be taken for warranty or liability claims in the event of personal injury or material damage as a result of one or more of the following causes:

- Improper use of the device;
- Improper installation, commissioning, operation and servicing of the device and its corresponding options;
- Non-observance of maintenance intervals;
- Operation of the device with defective safety devices, non-functioning safety devices or improperly attached protective devices;
- Non-observance of safety notes in the user manual with respect to storing, installing, commissioning, operating and servicing the machine;
- Operation of the device in less than optimal condition;
- Improperly conducted repairs;
- Catastrophes due to the effects of a foreign body, accident or vandalism as well as acts of God;
- Insertion of objects into the device as well as opening of the housing.

The manufacturer only accepts liability or honors warranty claims provided that all specified maintenance and service intervals have been kept and that only original spare parts supplied by the manufacturer or an approved authorized supplier have been used.

M. Schaerer Ltd. must be notified in writing immediately of any material flaws.

The device must be serviced every **12 months** or after **40'000** products have been dispensed.

Safety-relevant parts such as safety valves, safety thermostats, boilers, etc. must never be repaired **under any circumstances**. They must be replaced as follows:

- Safety valves every **12 months**
- Boiler (steam boiler, flow heater) every **60 months**

Notes